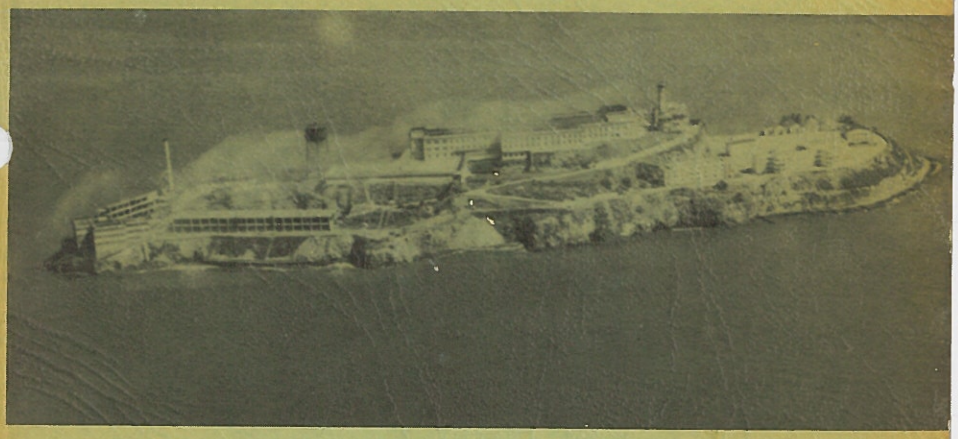

Cook Book

COLLECTED RECIPES OF THE

ALCATRAZ WOMEN'S CLUB

ALCATRAZ ISLAND, CALIFORNIA

HOT DISHES

OLD FASHIONED GERMAN SAUER BRATEN
Served with Klosse or Potato Pancakes

Mrs. Bea Rychner

3 lbs of beef for pot roast
Cider vinegar
1 teaspoon ground ginger
Salt to taste
2 bay leaves
2 whole peppercorns
2 whole cloves
1 large onion (cut in small pieces)
3 ginger snaps
Flour mixed with water for thickening

Half cover the meat with cider vinegar, turning the meat several times to be sure the vinegar coats it. Let stand overnite. In the morning, dry meat, rub in the ginger and salt. Sear the meat in a heavy pot. Turn the flame low, add the bay leaves, peppercorns and cloves and simmer 1 hour. Remove the meat To the gravy, add the ginger snaps, softened in a little water. Thicken with a paste of flour.

KLOSSE:
2½ cups of riced potatoes
¼ cup milk
¼ cup flour
1 egg, unbeaten
1 teaspoon of minced parsley

POTATO PANCAKES:
1 cup grated raw potatoes
1 tablespoon finely chopped raw onion
1 egg
½ cup flour
1 teaspoon salt
1 teaspoon baking powder
Pinch of pepper

Cook on a hot greased griddle like pancakes

ROLLED FLANK STEAKS

Mrs. Mildred Kaeppel

Remove excess fat from two flank steaks. Crush two good sized cloves of garlic and spread paste on steaks. Chop about 2/3 cup parsley finely and dot it over each steak. Roll up steaks as tightly as possible and tie them with string. Brown 1 large chopped onion in 2 tablespoons olive oil in a heavy Dutch oven. Remove onion from pan, add extra oil (if necessary) and brown meat on all sides. Return onions and add your favorite Italian tomato sauce, or 1 can of mushroom sauce and 1 can of tomato sauce. Set over low coals on grill and simmer for 2 hours.

To serve, remove string and slice meat in pinwheels. Serve with freshly cooked spaghetti or shell macaroni, covering both with the sauce in the pan. This should serve 6 people.

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SLOPPY JOE'S (Sandwiches)

Mrs. Rosemary Bones

1½ or 2 lbs ground beef
1 cup chopped celery
½ cup chopped onions
1 cup chopped green pepper
1 can tomato soup
2 tablespoons barbecue sauce

Brown beef in shortening, put in celery, onion, pepper and cook until tender. Pour in tomato soup, then the barbecue sauce and season to taste. Simmer for one hour, serve on hamburger buns.

BROILED HAMBURGERS

Mrs. Jean Long

Mix well:
1 lb hamburger
1/3 cup chili sauce
1½ teaspoons prepared mustard
1½ teaspoons horse radish
1 teaspoon onion
1½ teaspoon worchestershire sauce
1 teaspoon salt
Dash pepper

Spread on eight single hamburger buns and broil.

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GERMAN MEAT BALLS

Mrs. Judy Tennison

1½ lbs ground beef
½ lb ground veal
½ lb ground pork
2 tablespoons grated onion
Salt and pepper
3/4 cup bread crumbs
2 eggs
2 quarts soup stock

Place all ingredients (except stock) in bowl and mix thoroughly with hands. Roll into little balls (size of walnuts) and roll in seasoned flour. Bring 2 quarts of soup stock to a rapid boil and drop in the meat balls. Reduce heat and simmer slowly for 15 minutes. Mix 3 tablespoons flour to a paste with cold water and blend into the stock to thicken it. Add six thin slices of lemon, simmer five minutes and serve hot.

BARBECUED BEEF-ONION BURGERS
with Barbecue Sauce

Mrs. Audra McFarlin

Make thin hamburger patty. Top with thin slice of onion and cover with another thin hamburger patty. Seal onion in by pressing hamburger edges together. Arrange in a shallow baking pan and pour Barbecue Sauce over patties. Bake at 350° for 30 minutes. Serve hot on heated buns.

Barbecue Sauce

½ cup butter or margarine
1 small onion, minced
1 clove garlic, minced
1½ teaspoon mustard
2 tablespoons Gebhardt's Chili Powder
1 cup tomato catsup
½ cup vinegar or lemon juice
½ cup water
1 tablespoon sugar
1 tablespoon Worcestershire sauce.

Saute onion and garlic in butter, add other ingredients and boil 5 minutes or until thick. A delicious sauce to use in making Beef Burgers or Spareribs.

MEAT LOAF WITH ONION STUFFING

Mrs. JoAnn Daniels

1½ lbs ground beef
½ lb pork sausage
2 slices white bread, soaked in warm water and drained
1 medium onion - chopped fine
1½ teaspoons salt
¼ teaspoon pepper
2 eggs

Onion Stuffing

2 medium onions - chopped fine
3 tablespoons shortening
1 cup chopped celery
2 tablespoons chopped parsley
1½ cups soft bread crumbs
1 teaspoon sage
½ teaspoon salt
Dash of pepper
1 egg - slightly beaten
½ cup catsup

Combine all ingredients for meat loaf, mix thoroughly. For onion stuffing: cook onions in shortening until transparent. Add celery, parsley and bread crumbs. Saute mixture until lightly browned. Remove from heat. Stir in seasonings and egg. Line bottom and sides of 9 x 5 loaf pan with 3/4 of meat mixture. Fill center with onion stuffing. Cover with remaining meat mixture. Top with catsup for a glaze. Bake at 350° for 1 to 1¼ hours. Makes 6 generous servings.

CHINATOWN SPARERIBS

Mrs. Jo Cain

2 lbs spareribs
1 tablespoon peanut oil or pork fat
2 tablespoons brown sugar
2 tablespoons cornstarch
½ teaspoon salt
½ cup vinegar
¼ cup cold water
1 cup pineapple juice
1 tablespoon soy sauce
1 bouillon cube
¼ cup boiling water
¼ cup diced onions
3/4 cup diced pineapple
3/4 cup diced carrot
3/4 cup diced green pepper

Have ribs chopped into two-inch lengths. Separate ribs, cover with boiling salted water, cover kettle and simmer 1 hour, or until tender. Drain. Brown ribs slowly in oil. Mix sugar, cornstarch, salt; stir in vinegar, cold water, pineapple juice, soy sauce; add bouillon cube dissolved in boiling water. Add this mixture to ribs and cook, stirring constantly, until the sauce is transparent. Add onion, pineapple, carrot and green pepper, and cook until vegetables are tender but still crisp. Serve with rice or fried noodles. Serves four.

BARBECUED SPARERIBS

Mrs. Delores Langley

3 to 4 lbs ribs, cut in pieces
1 large onion
1 cup catsup
1/3 cup Worcestershire sauce
1 teaspoon chili powder
1 teaspoon salt
2 dashes tabasco sauce
2 cups water
1 tablespoon brown sugar and vinegar

Place ribs in shallow roasting pan, meaty side up. On each piece of meat, place a thin slice of onion. Roast in oven for 30 minutes at 450°. Combine remaining ingredients and bring to boil. Pour over ribs. Continue baking at 350° about 45 minutes to 1 hour. Baste ribs with sauce every 15 minutes. Serves 4.

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CHINESE SWEET & SOUR SPARERIBS

Mrs. Louise Evans

4 lbs of pork ribs cut in separate pieces. Parboil in salt water five minutes. Remove and dry, brown in fat. To a cup of water, ½ cup vinegar, ½ cup of sugar, add 2 or 3 pods of garlic cut fine. Add ribs and simmer about 1 hour or until tender in oven about 325°. When ready to serve, season with salt and pepper. Mix 1/3 cup soy sauce, ¼ cup corn starch and a little water. Stir into ribs and turn over and over.

PORK CHOP SKILLET MEAL

Mrs. Nadine Kelley

Brown pork chops on one side in hot fat. Turn. Pour two cans (or 1 if desired), soup over chops. Slice potatoes 1 inch thick on top. Cover and when steaming freely, turn heat to real low for about 30 minutes. (Use mushroom or other soups if preferred)

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PORK CHOP CASSEROLE

Mrs. Peg McDonough

6 large slices sweet potato ½" thick (cooked or uncooked)
6 thin slices unpeeled orange
6 pork chops
1 teaspoon salt
¼ teaspoon pepper
1/3 cup brown sugar

Heat oven to 350°. Place potato slices in greased oblong baking dish, top with orange slices, then pork chops. Season with salt and pepper, sprinkle with brown sugar. Cover and bake 1½ hours, uncovering during last half hour. Serves 6.

SWEET POTATOES AND PORK CHOPS HAWAIIAN

Mrs. Sina Latimer

4 pork chops (salt and pepper to taste)
4 slices pineapple
2 cooked or canned medium sized sweet potatoes, halved
½ cup catsup
2 tablespoons lemon juice
½ cup pineapple juice
2 tablespoons minced onion
½ teaspoon salt
1 teaspoon Worcestershire sauce

Brown chops on both sides in rendered fat, using a heavy kettle with a tight fitting cover. Pour off any accumulated fat. Season with salt and pepper. Arrange a pineapple slice on each chop and top with half a sweet potato. Mix together the catsup, lemon juice, pineapple juice, onion, salt and worcestershire and pour over. Cover and simmer 1 hour, or until the chops are tender. Serves 4.

ORANGE UPSIDE-DOWN HAM LOAVES

Mrs. Mary McPherson

6 tablespoons brown sugar
½ teaspoon dry mustard
6 thin unpeeled orange slices
2 cups ground cooked ham
1 lb pork sausage meat
1 small onion, minced
1 egg
½ cup fresh bread crumbs
½ teaspoon paprika
½ cup orange juice
½ teaspoon Worcestershire sauce
Pinch ground cloves

In each of 6 custard cups or individual casseroles (about 3½" in diameter), place 1 tablespoon brown sugar. Sprinkle with a little mustard, top with orange slice. Combine ham and remaining ingredients. Pack lightly into cups. Bake 45 minutes at 350°. Let stand 5 minutes. Drain. Then invert onto serving platter or individual plate.

LIVER AND CABBAGE, CHINESE STYLE

Mrs. Mildred Kaeppel

4 tablespoons bacon drippings
1 large onion, shredded
6 cups shredded cabbage
3/4 lb liver, cut in ½" thick slices
Flour
Salt
Pepper
½ cup hot water

Put 2 tablespoons of the bacon drippings in a large frying pan with a cover. Add onion and cabbage, stir to coat with fat, cover, and steam for 10 minutes or until just tender. Cut the liver into cubes, dust with flour seasoned with salt and pepper, and brown in the remaining 2 tablespoons of bacon drippings. Pour in water and simmer 5 minutes. Add soy sauce, then toss lightly with cabbage and onion. Serve with rice. To 4 portions.

SWORDFISH STEAKS

Mrs. Jo Cain

2 lbs swordfish steaks
1/3 cup salad oil
3 tablespoons minced green onion tops
3 tablespoons chopped parsley
¼ teaspoon paprika
1 tablespoon soy sauce
¼ teaspoon grated lemon peel
1/3 cup fresh lemon juice
¼ teaspoon salt
¼ teaspoon pepper
Lemon wedges

Cut fish into serving pieces. Heat oil in skillet; add onion and parsley; cook until golden brown. Stir in the remaining ingredients and simmer until blended. Cover fish with this sauce and allow to set for an hour. Heat broiler and broil steaks 3 to 4 inches from heat for 10 to 15 minutes on each side. Serve hot with lemon wedges. Sea bass, halibut, salmon or cod may be substituted for swordfish.

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PEGGY'S QUICK CHILI

Mrs. Fran Gulick

Brown 1 lb ground chuck and 1 chopped onion. Add 1 can tomato soup and 1/3 cup water, 1 can red kidney beans, ¼ tablespoon chili powder. Simmer about 25 minutes. Serves 4 or 5.

CHICKEN CACCIATORA

Mrs. Ginny Hamilton

¼ lb Spring chicken (cut into pieces)
½ cup flour
1 teaspoon salt
½ cup fat
¼ cup chopped onion
1 clove garlic, chopped fine
¼ cup chopped carrot
3 sprigs parsley
1 basil or bay leaf
4 cups tomatoes
1 teaspoon salt
Sprinkle of pepper
¼ cup mansola, sherry or white wine

Dredge chicken in flour, sprinkle with salt and brown in fat until golden. Place in covered dish in warm place. Brown onion, garlic, carrot, parsley and bay leaf or basil in fat left in frying pan. Strain tomatoes, add tomato pulp to browned vegetables in frying pan, add 1 teaspoon salt and dash of pepper and bring to a boil. Add chicken and wine and simmer 30 minutes, or until chicken is tender.

CHILI CON CARNE

Mrs. Geraldine Casey

3 tablespoons fat
1 large onion, chopped
1 green pepper, chopped
1 lb ground beef
1 #2 can (2½ cups) tomatoes
1 can condensed tomato soup
½ teaspoon paprika
1/8 teaspoon cayenne
1 bay leaf
1 tablespoon chili powder
1 clove garlic
1 teaspoon salt
1 #2 can (2½ cups) kidney beans
Raw onion rings (optional)

Melt fat in 2 qt saucepan. Brown onion, green pepper and meat in hot fat. Add tomatoes, soup, paprika, cayenne, bay leaf and chili powder. Simmer about 1 hour, adding water if mixture gets too thick. Mash garlic and salt together and stir into mixture. Stir beans. Heat thoroughly. Garnish with onion rings. Makes 6 servings.

JOAN BLONDELL'S RECIPE FOR "MORE"

Mrs. Fran Gulick

Cook 2 boxes noodles until tender. Fry 4 lbs ground chuck and 1 heaping cup chopped onion. Brown. Put all this plus 4 cans tomato sauce, 1½ cups chopped green peppers and 2 tablespoons chili powder into a buttered baking dish. Cover with 1 lb grated cheese and bake for an hour. Serve with green salad and French (garlic, if preferred) bread for a whole and filling meal. You will find your friends come back over and over for this supper. Serves 20 people so cut it down for less.

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SPAGHETTI

Mrs. Betty Jane Miller

1 lb ground beef
2 teaspoons minced parsley
2 medium onions, chopped
2 cloves garlic, minced (if desired)
¼ cup olive oil
2 8 oz cans tomato puree
2 6 oz cans tomato paste
2 teaspoons Worcestershire sauce
Salt and pepper to taste
8 oz pkg spaghetti

Brown meat in oil. Add parsley, onions, garlic, and cook until yellow. Add rest of ingredients except spaghetti. Cook 2 hours over low heat.

SPAGHETTI

Mrs. Rosemary Bones

2 large green peppers
2 onions
3 cloves of garlic
1 lb ground beef
1 teaspoon salt
½ teaspoon black pepper
1/8 teaspoon red pepper
2 cups water
1 can tomato soup
1 can mushroom soup

Chop green pepper, onion, and garlic, brown with ground beef. Add salt, black and red pepper and water. Stir until well mixed. Cover and cook slowly for 45 minutes. Stir in tomato and mushroom soups. Simmer uncovered for 30 minutes. Sprinkle with grated cheese before serving over cooked spaghetti.

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BAKED CHICKEN CASSEROLE

Mrs. Marj Hack

1 6 oz can boned chicken or turkey
10½ oz can cream of chicken soup
1 cup diced celery
2 tablespoons minced onion
½ cup chopped walnuts
½ teaspoon salt
¼ teaspoon pepper
1 tablespoon lemon juice
3/4 cup mayonnaise
3 hard cooked eggs, sliced thin.

Top with 2 cups crushed potato chips.
Bake in hot oven 450° about 15 minutes.

FRIGHOLLIES

Mrs. Ruby Smith

6 slices bacon, cut up
1 medium onion, chopped
1 green pepper, chopped

Fry altogether until onions and pepper are well done. Don't pour off excess grease. Add 2 cans of red kidney beans, 1½ cups grated American cheese. Cook until cheese is melted. Serve on toast.

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ELBOW MACARONI & CHEESE

Mrs. Shirley Mader

1 small package elbow macaroni
2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
1/8 teaspoon paprika
2½ cups milk
1½ cups grated sharp cheese
½ cup buttered bread crumbs

Melt butter, blend in flour and seasonings, add milk and cook, stirring constantly until thickened. Add 1 cup of the cheese and stir until cheese melts. Cook elbow macaroni and then combine with sauce in a baking dish, top with remaining cheese and buttered bread crumbs. Sprinkle lightly with paprika and bake uncovered, in moderate oven 375° for 25 minutes. Makes 6 servings.

SNYDER COUNTY CHICKEN CORN SOUP w/REIVELS

Mrs. Nancy Conner

1 stewing chicken
1 can corn
1 cup noodles
1 egg
Flour
Salt
Pepper

Stew chicken and remove from bones and cut into small pieces. Return chicken to broth. Add one can drained corn. Bring to boil and add noodles. Keep soup at a boil and add reivels. Simmer until served. Season to taste.

Reivels

In a bowl, beat eggs and add ½ teaspoon salt. Then add flour until mixture is crumbly and dry. Be sure soup is boiling before adding reivels.

VEGETABLES

SWEET POTATO FLUFF

Mrs. Tillie Ward

3 cups hot sweet potato
½ cup cream
2 eggs
3 tablespoons melted butter
3/4 cup brown sugar
½ teaspoon salt
¼ cup nuts or coconut
6 marshmallows

Mash and beat sweet potatoes, add beaten egg yolks, cream, sugar, salt and nuts. Beat egg whites until stiff and fold into sweet potatoes. Pour into buttered dish, garnish with marshmallows and brown slowly in moderate oven.

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BAKED CORN

Mrs. Jean Long

Mix together:
3 eggs
2 tablespoons cornstarch
½ cup sugar
1 teaspoon salt
Dash pepper

Add:
1 cup milk
1 can cream style corn
2 tablespoons melted butter

Bake in uncovered greased casserole 1½ hours at 350°.

BAKED SPINACH

Mrs. Mildred Kaeppel

1 pkg frozen, chopped spinach - thawed
2 tablespoons butter or bacon fat
Nutmeg to taste
Salt and pepper to taste
2 eggs, slightly beaten
3 tablespoons fine, dry bread crumbs
4 raw bacon slices

Heat spinach in butter. Season with nutmeg, salt and pepper. Combine eggs and crumbs, add to spinach. Place in casserole and cover with bacon. Bake at 350° for 45 minutes. Yields 4 portions.
Note: If desired, ½ cup chopped nuts or chopped mushrooms or grated cheese may be mixed into the spinach with the bread crumbs and eggs.

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HARVARD BEETS

Mrs. Ann Rutter

12 medium size beets (1 #2 can of beets)
½ cup sugar
2 teaspoons cornstarch
½ cup milk vinegar
2 tablespoons butter or substitute

Mix cornstarch with sugar. Add vinegar. Boil 5 minutes. Add sliced or diced beets to hot sauce. Let stand in a warm place until the sauce becomes a rich red. Add butter or substitute. Yields about 6 servings.

SCALLOPED CORN

Mrs. Marj Hack

½ green pepper
1 onion, chopped
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
1 cup milk
2 cups whole kernel corn

Cook onion and pepper in butter. Add butter, flour, salt and milk to make white sauce. Add corn. Place in buttered baking dish. Bake 10-15 minutes at 375°.

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GREEN BEANS SUPREME

Mrs. Estelle Fisher

2 tablespoons butter
2 tablespoons flour
2 cups light cream
½ teaspoon soy sauce
Salt and pepper to taste
2 cans (15½ oz) whole string beans, drained
1 can (5 oz) water chestnuts, drained& sliced
1 can (3½ oz) French fried onions

Melt butter in sauce pan, stir in flour. Remove from heat, add cream, stirring until smooth. Add soy sauce, salt and pepper, green beans and sliced chestnuts. Mix well and heat. Pour into shallow baking dish. Sprinkle with French fried onions. Bake in 425° oven until onions are browned lightly. Serves 8.

BROCCOLI CASSEROLE

Mrs. Mary McPherson

1 pkg chopped frozen broccoli
3/4 cup fine bread crumbs
1 #2 can cream style corn
1 egg, beaten
1 tablespoon grated onion
1 tablespoon melted butter
2 strips raw bacon, cut into small pieces

Partially cook broccoli. Mix with ½ cup of bread crumbs, corn, egg, onion and butter. Place in greased baking dish and sprinkle with remainder of bread crumbs. Top with bacon. Bake 350° oven for 45 minutes. Serves 4

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MINT GLAZED CARROTS WITH PEAS

Mrs. Liv O'Connell

4 carrots
½ cup butter
2 cups peas
½ cup sugar
1 tablespoon mint sauce
1 teaspoon salt
1/8 teaspoon pepper

Scrape carrots and cut in ¼ inch slices. Cook in boiling water fifteen minutes and drain. Put in saucepan with butter, sugar and mint sauce. Cook slowly until soft and glazed. Drain the peas and cook ten minutes in boiling water. Season with salt and pepper. Turn peas on hot serving dish and surround with carrots. Garnish with parsley.

BREADS

ORANGE BREAD

Mrs. Ann Michaud

Grate rind of 1 orange and juice. Put in cup, fill with boiling water and 1 teaspoon of soda. Let stand.
1 cup raisins or dates
½ cup sugar
2 tablespoons shortening
1 egg
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
½ teaspoon salt
1 cup nuts

Bake for 50 minutes at 350°.

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QUICK NUT BREAD

Mrs. Margaret Carmen

3 cups sifted all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
3/4 cup sugar, white or brown
½ cup chopped walnuts
1½ cups milk
2 tablespoons melted shortening

Sift together flour, baking powder, sugar and salt. Add nutmeats. Beat egg well, add milk and melted shortening. Stir into dry ingredients and mix only until moistened. Pour into greased 4 x 8 inch loaf pan. Bake at 350° for 1¼ hours.
For best results, store 24 hours before slicing.

BANANA NUT BREAD

Mrs. Beatrice Rychner

1 egg, well beaten
1½ cups mashed bananas (3 bananas)
1 cup shredded wheat biscuits
¼ cup melted butter or margarine
1¼ cups sifted flour
½ cup sugar
2½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup broken nut meat, if desired

Combine egg, bananas, cereal and butter. Sift together sifted measured flour, the sugar, baking powder, salt, soda and add nut meats. Mix well. Combine all ingredients. Turn into well greased bread pan (8½ x 4½ inches). Bake 50 minutes at 350°. Yields one loaf. Remove from pan, cool on rack, wrap in heavy aluminum foil and freeze until needed.

WHITE BREAD

Mrs. Jo Cain

1½ cups warm water
1 pkg active dry yeast
2 tablespoons soft shortening
2 teaspoons salt
2 tablespoons sugar
3 cups sifted flour

In mixing bowl, dissolve yeast in water. Add shortening, salt, sugar, and half the flour. Beat 2 minutes at medium mixer speed or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Add remaining flour and blend in with spoon until smooth. Scrape batter from sides of bowl and cover with cloth. Let rise in warm place about 30 minutes. Then beat batter about 25 strokes and spread it evenly in greased loaf pan, 8½ x 4½ x 2-3/4 or 9 x 5 x 3. Smooth top and pat into shape with floured hand. Let rise again until batter reaches ¼ inch from top of pan, about 40 minutes. Heat oven to 375°. Bake 45 to 50 minutes. Remove from pan on cooling rack. Brush top with butter or shortening. Cool before cutting.

BANANA NUT BREAD

Mrs. Ruby Smith

3/4 cup sugar
¼ cup shortening
2/3 cup mashed bananas
½ cup chopped nuts
1 beaten egg
3 tablespoons buttermilk
2 cups flour
½ teaspoon soda
2 teaspoons baking powder
½ teaspoon salt

Cream sugar and shortening. Add bananas, nuts, beaten egg and buttermilk. Sift together dry ingredients and add to above mixture. Bake at 350° for 1 hour.

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BISCUITS

Mrs. Kay Costin

1 cup flour
¼ teaspoon salt
2 teaspoons baking powder
Cut in:
2 tablespoons shortening
½ cup milk

Pat out dough with hand and cut out.
Serves 2-4 - double recipe for 6 servings.

STIR-N-ROLL CHEESE BISCUITS

Mrs. Betty Catlett

2 cups flour
*3 teaspoons baking powder
*1 teaspoon salt
1/3 cup Wesson oil
2/3 cup milk
¼ cup grated cheese

Preheat oven to 475°. Sift dry ingredients into bowl. Pour oil and milk into measuring cup, then into flour. Stir with fork until mixture cleans sides of bowl. Put dough on waxed paper and pat or roll out. Cut with unfloured biscuit cutter. Bake 10 or 12 minutes on ungreased cookie sheet.

*If you use self-rising flour, omit baking powder and salt.

(Not an original recipe, but a favorite of mine.)

BANANA BRAN MUFFINS

Mrs. Margaret Carmen

1 cup flour
½ teaspoon salt
1 teaspoon baking powder
½ cup thinly sliced bananas
3/4 teaspoon baking soda
2 tablespoons shortening
¼ cup sugar
1 egg - well beaten
1 cup Bran
1 cup sour milk

Sift flour, measure, and sift with salt, baking powder and baking soda. Cream sugar and shortening. Add egg, bran and milk. Mix thoroughly. Add bananas. Beat until thoroughly mixed. Add dry ingredients, mixing only until smooth. Fill well-oiled muffin tins 2/3 full. Bake in moderate oven 375° about 30 to 35 minutes. Makes 16 small or 8 large muffins.

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ALL BRAN ROLLS

Mrs. Estelle Fisher

1 cup All Bran
1 cup Crisco
3/4 cup sugar
1½ teaspoons salt
Combine, and pour over this, 1 cup boiling water. Stir until mixture is lukewarm.
2 eggs, beaten. Add to above mixture
2 yeast cakes dissolved in 1 cup lukewarm water. Add 6-7 cups flour to make soft dough. Place in refrigerator. Make into rolls and let stand in warm room about 3 hours. Bake

REFRIGERATOR ROLLS

Mrs. Velma Conklin

1 cake yeast
¼ cup lukewarm water
5/8 cup fat
½ cup sugar
2 cups scalded milk
About 8 cups sifted flour
2 teaspoons salt

Soften the yeast in the lukewarm water. Add the fat and sugar to the hot milk, cool and combine with the yeast and water. Stir in the sifted flour and salt until the dough is stiff enough to knead. Follow the straight dough method for making bread. At the end of the second kneading, cut off as much as needed, shape as desired, and put in a warm place to double in bulk, then bake in a hot oven 400° for 15 to 20 minutes. Grease the surface of the remaining dough, and put in the refrigerator. This dough can be kept satisfactorily for rolls for at least a week. Increased color and flavor may be obtained by the addition of an egg. If egg is added, reduce the fat to one-half cup.

ENGLISH HOT CROSS BUNS

Mrs. Irene Glaum

2 cups milk
4 tablespoons shortening
2 eggs
1 cup sugar
1 tablespoon vanilla
1 tablespoon salt
1 cake yeast
¼ cup lukewarm water
8 cups flour
1 teaspoon cinnamon
1 teaspoon all spice
½ teaspoon cloves
2 cups currants or raisins

Scald milk, add shortening, stir and cool. Beat eggs. Add to cooled milk. Add sugar, vanilla, salt. Soften yeast in lukewarm water and add. Sift flour and spices into mixture until a soft dough. Add currants. Turn onto floured board and knead until smooth and elastic. Place in greased bowl. Cover and let rise until double in bulk. Return to floured board, knead down. Form into 2-inch balls. Brush with melted shortening. Cover, let stand until almost double in size. Before baking, cut cross with scissors. Bake in 400° oven for 15 minutes. When cool, add powdered sugar icing. Makes 4 dozen.

CLOVERLEAF HOT ROLLS

Mrs. Rosemary Bones

1 cup scalded milk
4 tablespoons butter or shortening
1 yeast cake dissolved in ¼ cup lukewarm water
2 tablespoons sugar
1 teaspoon salt
3 cups flour

Add butter and sugar to hot milk, stir and let cool to lukewarm; add yeast, flour and salt. Beat until smooth, cover and keep in warm place for 60 minutes. Turn out on floured board, pat down and shape into cloverleaf rolls. (form bits of dough into balls about one inch in diameter, place 3 balls in each greased muffin cup). Bake at 450° for 15 minutes.

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ENRICHED COBBLER DOUGH

Mrs. Fran Gulick

Sift 1 cup flour and measure again, sift with 1 teaspoon baking powder, ½ teaspoon salt and 1 tablespoon sugar. Into above mixture cut ½ cup shortening very coarsely; Blend in ¼ cup water, 1 egg yolk and mix lightly with flour and shortening. Roll thin, cover fruit or other filling and sprinkle lightly with sugar. Bake in hot oven 425° for 40 minutes. 6 servings.

HUSH PUPPIES

Mrs. Judy Tennison

Beat together:
- 3 cups corn meal
- 2 teaspoons baking powder
- 1½ teaspoons salt
- 1½ cups milk
- ½ cup water

Blend in:
- 1 egg
- 1 onion finely chopped (if desired)

With hands, mold mixture into little cakes (about 1 tablespoon each) and fry in about 1" deep fat - 375° - until well browned. (1½ minutes on each side). Drain on paper and serve very hot.
This is good for fish dinners.

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GRIDDLE CAKES

Mrs. Ann Rutter

2 well beaten eggs
2 cups milk
2 tablespoons fat, melted
3 cups flour (sift before measuring)
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons sugar

Combine eggs, milk and melted fat. Sift together all dry ingredients. Add to the egg mixture. Beat until smooth. Drop from tip of tablespoon onto hot griddle. When cakes puff and bubbles begin to form, turn and brown the other side. Serve with

PIE CRUST

Mrs. Kay Costin

3 cups flour
1½ teaspoons salt
Cut in: 1½ cups shortening
Beat 1 egg, add 1 teaspoon vinegar and
5 tablespoons water.
Add to the flour and shortening.
Roll out. Makes 2 large (10") double crusts.

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POTATO DOUGHNUTS

Mrs. Irene Burrows

2 medium sized potatoes
1 tablespoon oleo or butter
2 eggs
1½ cups flour
1 cup sugar
½ teaspoon salt
2 teaspoons baking powder
Either mace, lemon or nutmeg and vanilla
flavoring may be used.

Boil, drain and mash potatoes. Add butter, sugar, salt and beaten eggs. Mix baking powder with flour and add to mixture. Add enough more flour to roll to ½ inch thickness. Note: Potatoes must be hot.

Cut with a doughnut cutter on a floured board. Fry in deep fat until brown. Turn once while cooking. Drain on unglazed paper.

CORNBREAD DRESSING RECIPE

Mrs. Dorothy Craig

1 lb pork sausage
½ cup chopped onion
½ cup chopped celery
½ cup chopped green bell peppers
3 hard boiled eggs
2 cups light bread crumbs toasted
½ cup chopped parsley
½ teaspoon salt
½ teaspoon pepper
2 cups crushed corn flakes
6 cups crumbled cornbread
Turkey Stock

Crumble sausage in skillet. When it begins to fry, add onion, celery and bell pepper. Cook until onion becomes transparent and remove from fire. Chop boiled eggs fine, add sausage to mixture, combine all other ingredients except parsley, mixing thoroughly. Add sufficient turkey stock to moisten cornbread mixture until it adheres to fingers, add sausage mixture, mix well, stir in parsley mixture and mix lightly. Stuff bird or roast.

DESSERTS

CARROT PUDDING

Mrs. Mae Sutton

½ cup shortening
½ cup brown sugar
1 egg
1¼ cups flour
½ tsp soda - dissolved in 1 tablespoon water
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon allspice
1 cup grated raw carrot
½ cup raisins or dates
½ cup currants
½ cup chopped walnuts

Cream shortening and sugar together; add slightly beaten egg. Add dry ingredients (sifted together). Add raisins, currants and nuts. Bake 1 hour in greased 8" square pan at least 2" deep at 350°. Serve with the following sauce.

Brown Sugar Sauce

½ cup butter
½ cup brown sugar
½ cup white sugar
½ cup top milk
1 teaspoon vanilla

Mix all together in top of double boiler and stir until dissolved over boiling water. Keep hot in double boiler.

APPLE STRUDDLE

Mrs. Mamie Bowen

Peel and slice 5 or 6 apples. Put in a buttered glass baking dish. Cover with 3/4 cup sugar and 1 teaspoon cinnamon. Melt 1 stick of oleo. Mix with ½ cup brown sugar, then add 1 teaspoon of cinnamon and 1 cup of flour. Add ½ cup chopped nuts. Pat out with hands into a thin layer and cover over apples securely. Bake in 400° oven 45 min.

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CHOCOLATE DESSERT

Mrs. Ruby Smith

2 pkgs chocolate wafers (crushed)
1 pint of cream, whipped
1 pkg small marshmallows
1 pkg red and white satin mints (crushed)

Line large pan with layer of crushed wafers. Pour in whipped cream mixture and top with remaining crumbs. Let stand in refrigerator over night or all day.

CREAM CARAMEL CUSTARD

Mrs. Audra McFarlin

½ cup sugar
3 eggs
1/3 cup sugar
¼ teaspoon salt
2 cups milk
½ teaspoon vanilla

Caramelize ½ cup sugar by melting over medium heat, stirring constantly when sugar begins to melt. When golden brown, pour a little into each of 6 custard cups. Move cups about so that caramel will coat sides. When caramel is hard, fill cups with custard. To make custard: beat eggs, 1/3 cup sugar and salt slightly to mix. Scald milk, then stir milk into egg mixture, add vanilla and pour into caramel custard cups. Set cups in pan of hot water (1" deep) and bake in a 350° oven 45 to 50 minutes. Remove from heat and chill. When unmolded, caramel runs down sides, forming a sauce.

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CREAMY SURPRISE

Mrs. Marj Hack

Heat ½ cup orange juice and ½ cup water. Pour over 3 tablespoons orange jello. Cool until slightly jelled. Mix 1 cup drained crushed pineapple, 1 10¢ package marshmallows, 1 pint vanilla ice cream and fold into jello. Refrigerate.

ORANGE-CRANBERRY TORTE
(Holiday Dessert)

Mrs. Rosemary Bones

2¼ cups flour
1 cup sugar
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup chopped walnuts
1 cup diced dates
1 cup fresh cranberries
Grated rind of 2 oranges
2 eggs, beaten
1 cup buttermilk
3/4 cup salad oil
1 cup orange juice
1 cup sugar

Start heating oven to 350°. Sift together into a bowl the flour, sugar, salt, baking powder and baking soda. Stir in the nuts, dates, and cranberries, and the orange rind. Combine eggs, buttermilk and salad oil. Add to flour, fruit mixture. Stir until blended. Pour into well-greased 10" tube pan. Bake for 1 hour. Let stand in pan until lukewarm. Remove to rack placed over wide dish. Combine orange juice and sugar; pour over cake. Pour drippings over cake again. Set in deep dish. Wrap in heavy foil. Refrigerate 24 hours. Serve in slices with whipped cream. (Keeps refrigerated for 2 weeks or more.)

PINEAPPLE DESSERT

Mrs. Ruby Smith

4 egg yolks
1 cup sugar
1 cup milk

Mix together and cook until it forms a thin custard. Add 1 cup of crushed pineapple and 1 pkg of orange jello. Stir until dissolved. When jello begins to set, add stiffly beaten egg whites and 1 cup of cream, whipped. Line a large pyrex dish with graham cracker crumbs. Pour mixture over crumbs and put rest of crumbs on top. Set in refrigerator to chill.

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SUB-LIME LOAF

Mrs. Rosemary Bones

1 cup coconut
¼ cup butter or margarine
1½ cups vanilla cookie crumbs
1 pkg lime flavored gelatin
1 cup hot water
½ cup sugar
2 tablespoons lemon juice
1 cup evaporated milk, chilled & whipped
1 small can crushed pineapple, drained

Saute the coconut in butter or margarine until golden brown, stirring constantly. Add the crumbs and mix well. Press half the mixture in the bottom of a 9x9x2 pan. Dissolve gelatin in hot water, stir in sugar and lemon juice. Chill until slightly thickened. Fold in whipped evaporated milk and drained pineapple. Turn onto crumb mixture in pan. Top with remaining crumbs. Chill until firm

PLUM PUDDING

Mrs. Gerry Roy

1 cup brown sugar
2 cups soft bread crumbs
2 cups chopped suet
½ cup flour
1 cup chopped raisins
1 cup chopped orange, lemon, citron, cherries (1 cup in all)
1 cup currants
1 teaspoon salt
1 teaspoon allspice
1 teaspoon nutmeg
4 eggs (beaten)
½ cup orange juice
½ tablespoon grated orange peel
½ tablespoon grated lemon peel

Pour into well buttered mold, cover and steam for 2 hours. I soak my fruit, lemon, orange, cherries and citron, in rum for about a week. That is not necessary, but good. You can buy the fruit all cut up in tin cans.

Serve with hard sauce, wine sauce or a foamy sauce.

C A K E S

C O O K I E S

I C I N G S

APPLE CUP CAKES

Mrs. Velma Conklin

½ cup shortening
1 cup sugar
2 eggs
2 cups sifted flour
1½ tablespoons sour milk or buttermilk
1 teaspoon soda
1 teaspoon baking powder
¼ teaspoon salt
1 cup unpeeled apple (grated or chopped)
1 teaspoon vanilla.

Blend shortening and sugar. Add egg and the dry ingredients. Add apple and milk, then add vanilla. Bake 20 to 25 minutes in 350° oven. Makes 12 cakes.

BANANA CREAM CAKE

Mrs. Peg McDonough

2¼ cups sifted cake flour
1¼ cups granulated sugar
2½ teaspoons double acting baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup soft shortening
2 medium eggs, unbeaten
1½ cups well mashed ripe bananas (4 to 5)
1 teaspoon vanilla extract

Heat oven to 375°. Grease, then line bottoms of 2 8" layer pans with waxed paper. Sift together the first 5 ingredients in large bowl. Drop in shortening, eggs and add ½ cup mashed bananas. With mixer at low speed, beat 2 minutes. Add remaining 1 cup bananas and vanilla. Beat 1 minute longer. Pour into pans. Bake 25 minutes. Cool in pans or rack about 10 minutes. Remove from pans, peel off paper. Cool. Just before serving, spread between layers and over top with sweetened whipped cream and thin slices ripe bananas.

CHOCOLATE CAKE

Mrs. Gladys Haas

½ cup cocoa
2 cups flour
1 cup sugar
2 teaspoons soda
1 teaspoon baking powder
½ teaspoon salt
Sift above ingredients together in a large bowl.

Blend well and add to dry ingredients:
1 cup miracle whip salad dressing
1 cup boiling water
1 teaspoon vanilla

Bake 25 to 30 minutes in moderate oven 350°.
Makes 2 8" layers.

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DATE NUT CAKE

Mrs. Iris Mills

Add 1 teaspoon soda to 1 lb chopped dates.
Pour 1 cup boiling water over dates. Let cool.

1 cup sugar
½ cup butter
¼ cup cream
2 eggs
1½ cups flour
½ teaspoon cream of tartar
½ cup chopped nuts

Add chopped dates and nuts last. Mix well.
Bake at 350°.

FLOWER GARDEN CAKE

Mrs. Kay Costin

6 beaten egg yolks
3/4 cup sugar
3/4 cup lemon juice
1½ teaspoons grated lemon rind

Cook in a pan until mix coats spoon, stirring constantly. Cool mixture.

Add:
1 tablespoon unflavored gelatin
¼ cup water

Beat 6 egg whites until stiff. Add 3/4 cup sugar. Fold above mixture into egg whites.

Break into pieces one large baked angel cake. Place pieces into long cake pan and pour custard over. Chill

FRESH COCONUT CAKE

Mrs. Geraldine Casey

Measure into mixing bowl:
- 2½ cups sifted cake flour
- 1 2/3 cups sugar
- 2/3 cup shortening
- 1 teaspoon salt
- 3/4 cup coconut milk and milk

Beat vigorously by hand or mixer (medium speed) 2 minutes.

Stir in:
- 4½ teaspoons baking powder

Add:
- 5 egg whites
- ½ cup coconut milk
- 1 teaspoon vanilla

Mix thoroughly by hand or mixer (medium speed) 2 minutes. Pour into two 9" layer pans (1½" deep) which have been rubbed with shortening or lined with wax paper. Bake in 350° oven 30 minutes. Cool cake in pans 15 minutes. Loosen cake edges; place rack over cake and pan and invert together. Frost between layers, on top and sides. Sprinkle with coconut.

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ICE CREAM CAKE

Mrs. Jean Long

2 cups sugar
½ cup crisco
1 cup sweet milk
3½ cups flour
3 teaspoons baking powder
4 egg whites, stiffly beaten
Flavoring, pinch of salt

Cream crisco, add sugar, cream until very light and creamy. Add milk slowly. Then add flour and flavoring. Fold in egg whites.

PINK AND BEIGE CAKE

Mrs. Judy Tennison

Grease and flour a 13 x 9 oblong pan.

Cream together until fluffy:
5/8 cup shortening (½ butter for flavor)
1 7/8 cups sugar
Beat in thoroughly:
2 large eggs
Sift together:
2-3/4 cups sifted flour
2½ teaspoons baking powder
1 teaspoon salt
Add alternately to batter with 1¼ cups milk and 1½ teaspoons vanilla.

Divide batter into 2 parts. Blend into one part a few drops red food coloring. Blend into the remaining part the following spices: 1 teaspoon cinnamon, 1/8 teaspoon cloves, 1/8 teaspoon nutmeg.

Drop the 2 batters alternately by spoonfuls into pan and pull spoon through to blend colors in marble design. Bake 35 to 40 minutes at 350°.

Frost with Penuche Frosting

LEMON CUPS

Mrs. Estelle Fisher

½ cup sugar
4 tablespoons flour
1/8 teaspoon salt
2 tablespoons butter (melted)
5 tablespoons lemon juice
Grated rind of 1 lemon
3 egg yolks
1½ cups milk
3 egg whites (stiff)

Combine sugar, flour, salt and melted butter. Add lemon juice and rind. Add this mixture to egg yolks and milk. Mix well. Fold in beaten whites. Pour into greased custard cups. Bake in pan of hot water in 325° oven for about 45 minutes or until firm.

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TOMATO SOUP CAKE

Mrs. Dortha Campbell

2 cups flour
1½ teaspoons baking soda
¼ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
½ cup butter
1 egg - well beaten
1 cup raisins, cut up
1 3/4 cup canned tomato soup (1 can)

Sift flour, add baking soda, salt and spices. Mix butter and sugar until creamy and fluffy. Add eggs and blend well with raisins. Add flour alternately with tomato soup, a small amount at a time, beating until smooth after each addition. Turn into 2 8" pans and bake in moderate oven 350° for 40 minutes. Top with boiled frosting flavored with orange and

WALNUT APPLESAUCE CAKE

Mrs. Betty Jane Miller

1 pkg white cake mix
¼ teaspoon baking soda
1 teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon powdered cloves
1 cup canned applesauce
1 cup finely chopped walnuts
3/4 cup seedless raisins

Put mix in bowl. Add soda and next three ingredients. Then applesauce in place of ½ liquid called for in first beating. Now complete as directed on box. Stir in nuts and raisins. Bake 25 minutes at 375°.

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WALNUT APPLESAUCE CAKE

Mrs. May Landers

½ cup butter
1 cup sugar
1 teaspoon soda
2 cups flour
1 cup walnuts & raisins
1 teaspoon cinnamon
½ teaspoon cloves
1 cup applesauce

Cream butter and sugar (adding sugar gradually). Combine soda & applesauce. Add to sugar mixture; walnuts, raisins, spices and flour. Bake in moderate oven (350°-375°) approximately 40 minutes.

SWEDISH TOSCAS

Mrs. Ruthann Herring

Cream 6 tablespoons butter. Gradually add ¼ cup sugar, creaming well. Blend in 1 cup sifted flour. Divide dough into 12 to 15 ungreased small muffin cups or tiny tart shells. Press into bottoms and half way up sides of muffin cups and all the way in tart shells. Bake in moderate oven 350° for 10 minutes.

Combine in saucepan:

- 1/3 cup blanched almonds, slivered
- ¼ cup sugar
- 2 teaspoons flour
- 2 teaspoons butter
- 1½ tablespoons cream

Cook over high heat stirring constantly until mixture boils. Remove from heat. Divide into partially baked cookie shells. Bake in moderate oven 350° for 10 to 15 minutes until light brown. Cool 3 to 5 minutes, then carefully remove from pans.

CHINESE ALMOND CAKES

Mrs. Judy Tennison

Sift into large bowl:
- 2½ cups all-purpose flour
- 3/4 cup sugar
- ¼ teaspoon salt
- 1 teaspoon baking powder

Blend in:
- 3/4 cup shortening

Beat together and add:
- 1 egg
- 2 tablespoons water
- 1½ teaspoons almond extract

Mix as you would pastry and when thoroughly blended, form into balls about the size of a walnut. Place on cookie sheet and press with heel of hand to flatten. Press one whole blanched almond into top of each cookie and brush cookie with slightly beaten egg white. Bake at 350° about 20-25 minutes. Yields about 36 cookies.

CRUNCH-NUT COOKIES

Mrs. Donna Mahan

1 cup white sugar
1 cup brown sugar
½ cup shortening
2 eggs
1 teaspoon vanilla
3 cups flour
1 teaspoon soda
½ teaspoon salt
1 cup chopped nuts

Mix sugar, shortening, eggs and vanilla. Sift dry ingredients. Add to first mixture. Add nuts. Shape into balls. Place on ungreased cookie sheet. Flatten with bottom of greased glass, dipped in sugar. Bake in 375° oven 8-10 minutes. 5 dozen

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GRAHAM CRACKER ROLL

Mrs. Jean Long

1 cup crushed graham crackers
½ cup dates, cut in small pieces
8 marshmallows, cut fine
½ cup nut meats, chopped fine
2 tablespoons cream or evaporated milk

Reserve 1/3 cup crumbs. To the remaining crumbs, add dates, marshmallows and nut meats. Then add milk and mix thoroughly. Form into roll and cover with 1/3 cup crumbs. Wrap in wax paper. Chill and serve.

HOLIDAY DROP COOKIES

Mrs. Nancy Conner

3 cups sifted flour
2 teaspoons baking powder
1 teaspoon salt
1 cup soft margarine
2 cups brown sugar
2 eggs
1 cup bran (cover with milk and set aside)
½ cup milk
1 teaspoon vanilla
½ cup nuts
½ cup dates
½ cup maraschino cherries (optional)

Sift together flour, baking powder and salt. Blend margarine and sugar. Add eggs one at a time and beat well. Add bran and milk, vanilla and beat well. Stir in dry ingredients. Fold in fruit and nuts. Drop onto cookie sheet by teaspoons. Bake at 375° for 12 minutes. Yields 5 dozen

MINCE MEAT COOKIES

Mrs. Audra McFarlin

3¼ cups sifted flour
½ teaspoon salt
1 teaspoon soda
1 cup shortening
1½ cups sugar
3 eggs well beaten
1½ cups mince meat
1 small jar mixed dried fruit
1 cup chopped nuts.

Sift together flour, salt, and soda. Cream shortening, add sugar gradually creaming together until fluffy. Add eggs, beat until smooth. Stir in Mince meat. Gradually add flour mixture, nuts and mixed dried fruit mixing well. Drop by teaspoonfuls, 2 inches apart, on greased baking sheet. Bake in moderately hot oven 400° about 12 minutes. Makes about 48 cookies.

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Mrs. Velma Conklin

2½ cups quick cooking rolled oats
½ cup peanut butter
1 teaspoon vanilla
½ cup milk
2 cups sugar
1/8 teaspoon salt
4 tablespoons cocoa

In a bowl, combine oatmeal with peanut butter and vanilla. In a pan, mix the milk, sugar, salt and cocoa. Bring to a boil and boil for 1 minute. Pour hot mixture over the rolled oat mixture. Mix lightly until blended. Drop from teaspoon on wax paper or foil. Let stand until firm, about 10 min. Makes 2½ dozen. Good, but very rich.

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OATMEAL COOKIES

Mrs. Eileen Mitchell

1 cup crisco
2 pkgs vanilla pudding mix
4 tablespoons sugar
2 cups flour
1 teaspoon cream of tartar
1 teaspoon soda
½ teaspoon salt
2 eggs
1 cup rolled oats
1 cup chocolate chips
½ cup nuts

Cream crisco, sugar and dry pudding mix and eggs. Sift flour, cream of tartar, soda and salt. Add dry ingredients to creamed mixture. Add oats, chips and nuts. Bake at 350°.

PEANUT BUTTER COOKIES

Mrs. Irene Burrows

½ cup butter
½ cup peanut butter
½ cup white granulated sugar
½ cup brown sugar
1 egg
1¼ cup flour
¼ teaspoon salt
3/4 teaspoon baking soda
½ teaspoon baking powder

Cream butter and peanut butter. Add sugar gradually and cream thoroughly. Add well beaten egg to creamed mixture. Sift flour once before measuring. Sift flour, soda, baking powder and salt together and add to creamed mixture.

Chill the dough well, then form into balls the size of a walnut. Place balls on a lightly greased and floured baking sheet. Flatten with fork dipped in flour, making a criss-cross pattern. Bake 10 to 12 minutes.

PINEAPPLE COOKIES

Mrs. Marj Hack

2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
½ cup soft shortening
1 cup granulated sugar
1 egg
½ teaspoon vanilla
½ cup drained crushed canned pineapple
¼ teaspoon nutmeg
1 teaspoon sugar

Heat oven to 375°. Sift together 1st four ingredients. Mix shortening and next three ingredients until creamy. Mix in pineapple, then flour mixture. Drop by teaspoons, 2" apart onto ungreased cookie sheet. Sprinkle cookies with nutmeg and sugar combined. Bake until golden. 12 minutes. 3 dozen

SHORT-BREAD COOKIES

Mrs. Mary McPherson

Mix with hands:
- 1 cup plus 2 rounded tablespoons, flour
- ½ cup butter or margarine
- 2 tablespoons sugar

Mix to fine crumb. Pack in square large cake pan. Bake 20 to 25 minutes at 325°.

Meantime mix in order given:
- 1½ cups brown sugar
- 2 tablespoons flour
- ½ teaspoon baking powder
- Pinch salt
- 2 eggs (unbeaten)
- 1 cup shredded coconut
- 1 cup chopped nut meats
- Vanilla

Spread on top of first mixture and bake another 20 to 25 minutes at 325°-350°.

SNICKERDOODLE COOKIES

Mrs. Fran Gulick

Mix together thoroughly:
1 cup shortening
1½ cups sugar
2 eggs
Sift together and stir in:
2 3/4 cup sifted flour
2 teaspoons cream tartar
1 teaspoon soda
½ teaspoon salt
Chill dough. Roll into balls size of a walnut. Roll balls in mixture of 2 teaspoons cinnamon and 2 teaspoons sugar. Place about 1 or 2 inches apart on ungreased cookie sheet. Bake till light brown but still soft, 8 to 10 minutes at 400°.

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SUGAR COOKIES (Never get hard)

Mrs. Gladys Haas

1½ cups sugar
2 eggs
Pinch of salt
1 cup lard
1 cup milk
Vanilla
1½ teaspoons soda in milk
5 cups flour
2 teaspoons baking powder

Beat eggs, sugar and salt. Add shortening, beat, add milk and flour with baking powder sifted in. Drop and flatten with bottom of glass dipped in flour. Top with sugar. Bake in 375° oven till brown.

WALNUT BARS

Mrs. Eileen Mitchell

Cream together:
- 1 cup oleo
- ½ cup white sugar
- ½ cup brown sugar
- 1 teaspoon vanilla
- 2 egg yolks

Add:
- 1 cup sifted flour
- 1 cup quick oats

Press into 10 x 13" pan and bake 10 minutes at 350°. Cool for 10 minutes.

Melt 1 large milk Hershey bar with 3-4 tablespoons butter. Spread over baked batter and sprinkle with ground walnuts.

BUTTER FROSTING

Mrs. Nadine Kelley

½ cup (1 stick) butter
1 -1 lb pkg confectioner's sugar, sifted
1 fresh egg
1 teaspoon vanilla
1/8 teaspoon salt
1 tablespoon milk or cream

Cream butter until smooth. Add 1/3 of sifted powdered sugar and cream thoroughly. Add salt, milk and vanilla. Blend. Add egg and beat until smooth. Add rest of powdered sugar and beat until smooth.
For chocolate frosting, use 4 tablespoons cocoa or 2 oz. chocolate and blend in.

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CHOCOLATE FLUFF FROSTING

Mrs. Liv O'Connell

Cream 4 tablespoons butter, add 3/4 cup sifted confectioner's sugar and blend. Add 1 teaspoon vanilla, 2 squares melted unsweetened chocolate and ¼ teaspoon salt. Beat 2 egg whites until stiff, but not dry. Add 3/4 cup sifted confectioner's sugar, 2 tablespoons at a time, beating each addition until blended. Then continue beating until mixture will stand in peaks. Add to chocolate mixture folding gently but thoroughly, only enough to blend.

Creamy, does not get crusty.

STRAWBERRY FROSTING

Mrs. Liv O'Connell

1 cup strawberries (fresh or canned)
½ cup butter
3 cups confectioner's sugar
Cream the butter. Add part of the sifted sugar. Add the strawberries which have been mashed. Add remainder of the sugar. Stir until well blended. A little orange or lemon juice may be added to the frosting.

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ORANGE CREAM CHEESE FROSTING

Mrs. Betty Jane Miller

Blend two 3 oz pkgs cream cheese with 2 tablespoons orange juice. Add 4½ cups sifted confectioners sugar, dash salt and 1 teaspoon grated orange rind.

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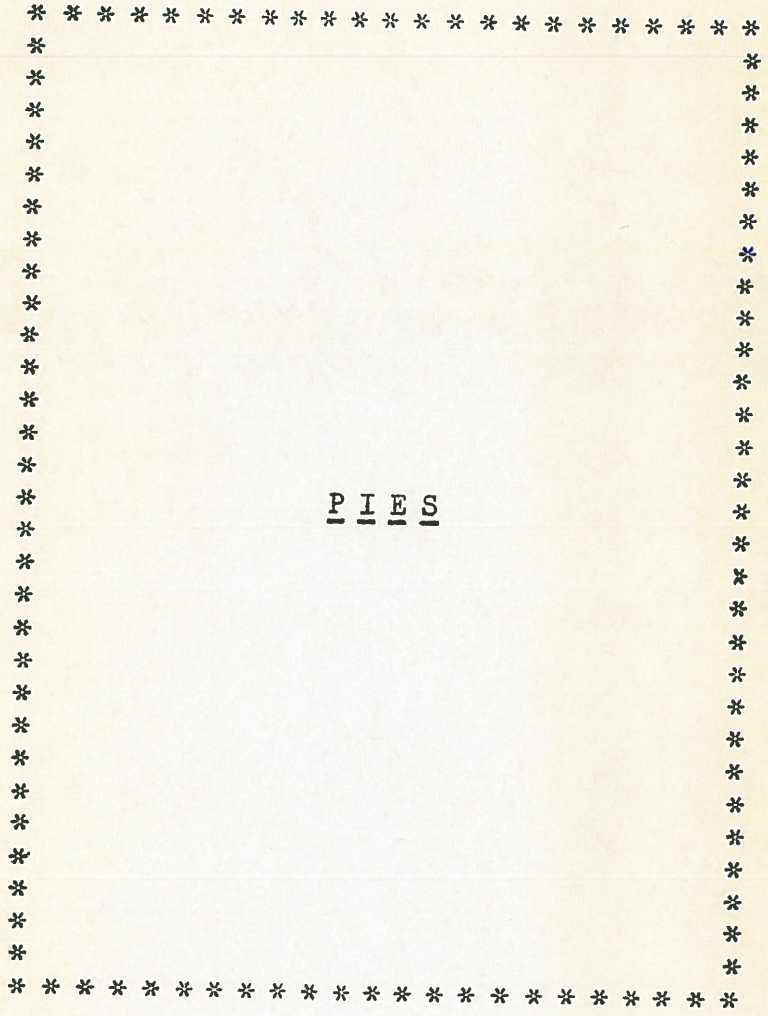
TOMATO SOUP CAKE FROSTING

Mrs. JoAnn Daniels

2 pkgs cream cheese
2 cups powdered sugar
1 teaspoon vanilla

Blend together until smooth.


PIES

CHERRY PIE

Mrs. Beatrice Rychner

1 pkg cream cheese (small)
Cream with ½ cup granulated sugar. Add 1 teaspoon vanilla. Beat ½ pint whipping cream and beat altogether.

Pour in baked pie shell (9 inch). Cover with 1 can pie cherries. Refrigerate. May be made day before.

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DEEP-DISH APPLE PIE

Mrs. Audra McFarlin

10 to 12 tart cooking apples
½ cup sugar
2 tablespoons lemon juice
1 cup sifted flour
½ cup brown sugar, firmly packed
½ cup (1 stick) butter or margarine

Pare apples and cut into small pieces; stir in sugar and lemon juice to coat fruit well. Spoon into buttered 9" shallow baking dish. Combine flour and brown sugar in bowl; cut in butter or margarine with pastry blender. Sprinkle over apples; pat down. Bake in moderate oven 350° about 45 minutes or until juice bubbles around edge and topping is golden brown. Serve warm with whipped cream and apple slices lightly poached in sugar syrup.

FISH PIE

Mrs. Betty Jane Miller

2 cups white sugar
1 cup sour or butter milk
3/4 cup melted lard
1 teaspoon baking soda
1 teaspoon baking powder
Flour to roll

Chill for about 2 hours

Filling

1 cup table molasses
½ cup sugar
3 tablespoons flour
1 pint cold water
1 teaspoon vanilla
A little orange or lemon flavoring

Boil until it thickens.

HOLLAND RUSKS PIE

Mrs. Beatrice Rychner

1 pkg Holland Rusks (rolled)
½ cup sugar
½ cup melted butter
Mix above ingredients and line spring mold.
Save ½ cup for top.

2 cups milk
½ cup sugar
3-4 egg yolks
2 tablespoons cornstarch
Pinch salt
½ teaspoon vanilla
½ cup whipped cream

Cook above in double boiler until thick.
Cool. Add three or four egg whites beaten stiffly with two tablespoons powdered sugar. Pour into spring mold and sprinkle crumbs on top. Bake in 350° oven for 30 minutes.

Remove from oven and chill.
Before serving, spread jar of rasberry jam on top and add whipped cream over jam.

RITZ CRACKER PIE

Mrs. Doris Moore

2 cups hot water
1½ cups granulated sugar
2 teaspoons cream of tartar
20 Ritz crackers (put in whole)
Boil slow for 2 minutes and let cool. Pour into lower unbaked crust. Sprinkle with cinnamon and brown sugar. Dot with butter. Put on top crust and bake at 425° for 25-30 minutes. Serve plain or with ice cream.

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MONTGOMERY PIE

Mrs. Doris Moore

Top batter:
- 2½ cups flour
- 3 teaspoons baking powder
- 2 cups sugar
- ½ cup butter
- 2 eggs
- 1 cup milk

Combine butter and sugar and cream thoroughly. Add eggs and heat. Add milk and dry ingredients. Set aside while you make other part.

Lower part:
- 1 beaten egg
- 1 lemon - grated rind and juice
- 1 cup sugar
- 2 teaspoons flour
- 1 cup water
- 1 cup table molasses

Combine all ingredients for bottom of pie. Pour into unbaked pie shells. Spoon top batter over this mixture. Bake at 350° for 35 to 40 minutes. Makes three 8" pies.

LEMON MERINGUE PIE

Mrs. Gladys Walters

1 cup sugar
¼ cup cornstarch
¼ teaspoon salt
1½ cups boiling water
2 egg yolks
1/3 cup lemon juice

Combine sugar, cornstarch and salt. Add to boiling water gradually and cook until smooth and thickened. Beat egg yolks and pour into sugar and cornstarch. Add lemon juice. Mix well and cool, then pour into baked pie shell and top with meringue and bake in oven until meringue is light brown.

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RITZ PIE

Mrs. Beatrice Rychner

Beat 3 egg whites with ½ teaspoon baking powder until stiff. Beat in one cup granulated sugar and ½ teaspoon of vanilla. Fold in 14 crushed Ritz crackers and two-thirds cup of chopped nuts.
Bake in 9" greased pie plate 30 minutes at 325°.

Chill. Decorate with fruit, whipped cream or ice cream.

May be made day before.

SALLY'S MISSISSIPPI MUD PIE

Mrs. Bettie Ann Miller

Pastry for 2 crust 9" pie

1 cup raisins
2 cups water
1 cup sugar
2 tablespoons cornstarch
¼ cup cocoa
¼ teaspoon salt
1 teaspoon vanilla
3 tablespoons butter

Line pan with pastry. Roll out top crust and pinch with fork. Wash and drain raisins. Add to water, bring to boil and cook 5 minutes. Sift together sugar, cornstarch, cocoa and salt. Add to raisins and cook, stirring until thickened. Add vanilla and butter. Stir and cook 1 minute. Pour into pie shell. Add top crust, drain and flute edges. Bake at 375° until crust is nicely browned. Hide until cool.

SOUR CREAM PIE

Mrs. Kay Costin

To 2 slightly beaten eggs, add ½ cup sugar mixed with 2 teaspoons cinnamon, ½ teaspoon cloves and 1 tablespoon flour and pinch of salt.
Add 1 cup sour cream, and pour over ½ cup raisins on bottom of pie shell.

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STRAWBERRY GLAZE PIE

Mrs. Doris Moore

3½ cups fresh berries
3/4 cup sugar
2 tablespoons cornstarch
¼ teaspoon salt
1 cup water

Line 9" baked pie shell with berries. Combine sugar, cornstarch, salt and water and cook over low heat until thickened and clear (about 10 minutes). Pour glaze over berries. Chill. Just before serving, garnish with whipped cream and whole berries.

CANDIES AND PUNCH

AUNT B's BROWN CANDY

Mrs. Bettie Ann Miller

3 cups sugar
1 cup milk or cream
½ cube oleo
½ teaspoon salt
2 cups pecans or nuts
1/8 teaspoon soda

Melt 1 cup sugar in a heavy skillet over low flame. In a large kettle place other 2 cups sugar, milk, and salt; stirring well while it cooks slowly. Pour the melted sugar into the other solution, stirring constantly while pouring. Cook until it forms a firm ball. Remove from fire, add 1/8 teaspoon soda and beat hard. Add oleo and stir until melted. Let candy set for 10 minutes, then beat until it begins to thicken and loses gloss. Add 2 cups pecans or nuts and heat until ready to set. Pour in buttered pan.

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CINNAMON CANDY

Mrs. Bettie Ann Miller

3 cups sugar
1½ cups water
1 cup white syrup
½ teaspoon cinnamon oil
Red food coloring

Boil sugar, water and corn syrup to hard crack stage. Remove from fire, add cinnamon oil and red coloring. Pour into shallow buttered pan to cool. When hard crack into pieces.

DIVINITY

Mrs. JoAnn Daniels

3 cups sugar
2/3 cup light Karo
2/3 cup warm water
Boil until hard ball forms in cool water.

Beat 2 egg whites until foamy. Beat hot syrup into egg whites. Keep beating until good and stiff. Mix in 1 cup walnuts and 1 teaspoon vanilla. Drop by spoonfuls or pour into buttered pans.

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FUDGE

Mrs. JoAnn Daniels

Boil 7 minutes on low heat:
4½ cups sugar
1 tall can milk

Add:
3 packages chocolate chips
1 jar marshmello whip

Beat well and add:
2 cubes butter or margine

Mix well. Add 1 teaspoon vanilla and 1 or 2 cups chopped walnuts. Mix and pour into large buttered pan. Makes 5 pounds.

PEANUT BRITTLE

Mrs. Geraldine Casey

Boil until it spins a thread:
(235° on a candy thermometer)
1 cup white syrup
2 cups sugar
½ cup water
1 teaspoon salt

Add 2 cups peanuts and cook until slightly brown (290°). Turn off flame and add 2 teaspoons butter or margarine, 1 teaspoon vanilla and 2½ teaspoons soda. Stir slightly and pour into greased pans. Let cool and break into pieces. Unsalted raw peanuts should be used in this candy recipe.

PEANUT BUTTER FUDGE

Mrs. Mamie Bowen

2 cups sugar
2 tablespoons light corn syrup
Dash of salt
3/4 cup milk
1/3 cup peanut butter
1 teaspoon vanilla

Mix sugar, corn syrup, salt and milk together in a deep saucepan. Cook over high heat, without stirring, until a drop tested in cold water forms a soft ball. Cool until sides of saucepan can be touched comfortably. While candy cools, wrap a piece of paper toweling dampened, around the prongs of a fork and wipe inside walls of pan. Butter a pie pan or platter. Now add peanut butter and vanilla extract to the cool fudge and beat vigorously until candy loses its shine and starts to thicken. Pour into buttered pan and let stand until firm. Cut in squares. Delicious!

PECAN ROLL CANDY
(5 lbs)

Mrs. Delores Langley

1 jar marshmallow creme (7½ oz)
1 lb powdered sugar (sifted)
1 teaspoon vanilla
½ teaspoon almond extract
3 or 4 cups pecans (chopped)
Package of caramels

Put marshmallow creme in mixing bowl and add vanilla and almond flavor. Add powdered sugar, (the last bit must be kneaded in). Shape in 4 or 5 rolls about 1" in diameter with hands. Wrap each roll in wax paper. Place in refrigerator over night. Pour caramels in long pan and add 2 tablespoons water and melt over boiling water. Dip each roll in the caramel syrup, turning to get caramel on all sides, then place in the nuts which have been spread on waxed paper. Place in refrigerator. Use 2 forks for rolling the rolls in the caramel syrup. Take one roll out of refrigerator and finish with caramel and nuts before starting the 2nd roll.

S'MORES (Outdoors dessert)

Mrs. Bettie Ann Miller

Toast marshmallows over embers. For each S'more, have ready a graham cracker covered with same size square of milk chocolate bar. Slip gooey marshmallow atop, add graham cracker lid. For inside cooking, put chocolate on graham cracker and marshmallow on top and put in the oven in a pan. Bake until marshmallow is melted. Put on graham cracker lid. Wonderful snack or a hurry-up dessert.

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TOFFEE

Mrs. Jo Cain

1 cup butter or ½ lb oleo
1 1/3 cups sugar
1 tablespoon light corn syrup
3 tablespoons water
1 cup coarsely chopped nuts
1 large or 4-4½ oz milk chocolate, melted

Melt butter in large saucepan. Add sugar, corn syrup, and water. Cook over medium heat, stirring often, to 300° or very hard crack stage. Stir in coarsely chopped nuts and spread on well greased cookie sheet or foil paper. Cool thoroughly. Spread top with half the melted chocolate. May be sprinkled with finely chopped nuts.

RECEPTION PUNCH

Mrs. Marj Hack

1 cup strong hot tea
1½ cups sugar
3/4 cup lemon juice
1½ cups orange juice
3 tablespoons lime juice
1 #1 can crushed pineapple
1 pint sparkling water
1 quart ginger ale
1 quart peach ice cream

Pour hot tea over sugar and stir until sugar is dissolved. Add fruit juices to the tea. Chill 2 hours or longer. Just before serving, add pineapple, sparkling water and ginger ale. Place tray of ice cubes in punch bowl and pour over punch. Add sprigs of mint and balls of ice cream. (Vanilla ice cream may be substituted if peach ice cream is not in season) Serves 25 - 4 oz cups.

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SPICED TEA

Mrs. Bettie Ann Miller

4 qts water
2 cups sugar
9 oranges
6 lemons
2 tablespoons whole cloves
½ box stick cinnamon

Bring sugar and water to a boil so as to dissolve the sugar. While hot, add tea in a bag for the color; spices to flavor. Add the juices of the fruits and plenty of ice to chill. Serves 50 to 60 people.

SALADS AND DRESSINGS

FRUIT SALAD

Mrs. Mae Sutton

1 pkg lime Jello
1 dozen marshmallows - quartered

Drain juice from one medium size can crushed pineapple and add enough water to make two cups of liquid. Heat to boiling point and pour over jello and marshmallows and stir until dissolved. Let set until starts to congeal and add the following:

1 cup cream - whipped
Drained pineapple
½ cup sliced maraschino cherries
½ cup sliced or slivered almonds
1 small can grapes - drained

Mix together well and pour in mold and let set until congealed. Garnish with maraschino cherries.

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CRANBERRY SALAD

Mrs. Sina Latimer

1 qt cranborries
1 cup sugar
Grind berries in food chopper, add sugar and let stand overnight. When ready to serve, add:
½ lb marshmallows
½ pint whipped cream
½ lb seeded grapes
½ cup nuts

CRANBERRY SAUCE

Mrs. Nadine Kelley

1 lb cranberries
2 apples
2 oranges (1 with peeling on)
2 cups sugar

Grind cranberries, apples and oranges in food chopper. Add sugar, mix thoroughly, and let stand over night. Delicious with roast turkey or chicken.

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FRUIT SALAD

Mrs. Iris Mills

1 #2 can sliced pineapple
1 #2 can white cherries
1 #2 can apricots or peaches
Drain fruit, save pineapple juice.
Melt in double boiler;
  1 tablespoon butter
Add 1 tablespoon flour and blend well.
Add: Pineapple juice
  1 tablespoon sugar
  1 tablespoon lemon juice
  1 egg
Cook until smooth. Let cool. Fold in one cup whipped cream and the drained fruit. Freeze until solid. Serve with whipped cream or mayonnaise.

PINEAPPLE CHEESE SALAD

Mrs. Judy Tennison

1 cup walnuts chopped
½ cup water
1 cup mayonnaise
2 envelopes knox gelatin
1 cup sugar
1 cup cheddar cheese, grated
1 #2½ can crushed pineapple
½ pint whipping cream

Soak gelatin in water. Boil sugar and pineapple juice for three minutes. Add gelatin and cool. Add cheese, dressing, walnuts and pineapple. Fold in whipping cream and chill in refrigerator. Serve with Ritz crackers.

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JELLO SALAD

Mrs. Maudie McCleary

1 pkg lime jello
1 small can crushed pineapple
1 small pkg cream cheese
½ cup chopped pecans

Make jello in usual way and whip when partly set. Add pineapple (drained), cheese (broken up) and pecans. Chill.

CRAB LOUIS

Mrs. Jo Cain

Allow half a good-sized crab per serving. Flake the meat in as big pieces as possible, removing all bits of shell and cartilage. On each individual plate, put a bed of shredded lettuce and on it a mound of the crab, topped with big pieces from the legs. Around the crab arrange a ring of finely chopped hard-cooked eggs. Top with a few slices of egg and a sprigling of chopped chives. Pass the following dressing separately:

1 cup mayonnaise
¼ cup French dressing
¼ cup chili sauce or catsup
2 tablespoons chopped chives
1 teaspoon horseradish
1 teaspoon worcestershire sauce
Salt
Coarse black pepper
Mix and chill well.

HOT POTATO SALAD

Mrs. Fran Gulick

Boil 5 large potatoes, peel and cut up in slices while hot. Cube 5 slices of bacon and fry crisp, remove bacon to potatoes. Add bacon grease, ½ cup vinegar diluted with water and simmer until well blended. Pour over potatoes to which 3 hard boiled chopped eggs, 1 chopped onion, 4 or 5 stocks chopped celery, and chopped parsley if desired. Also add ½ teaspoon sugar, ¼ to ½ cup mayonnaise, salt and pepper to taste. Stir lightly until well blended. Serve warm or cold.

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TOSSED SALAD

Mrs. Betty Jane Miller

1 large head lettuce
1 bunch leaf lettuce
1 cup endive
½ small bag spinach
¼ cup olive oil
2 tablespoons white vinegar
1½ teaspoons salt
1 small clove garlic
1/8 teaspoon ground pepper

Toss all together lightly.

CHILLED OR FROZEN FISH SALAD

Mrs. Liv O'Connell

1 envelope Knox gelatin
2 tablespoons cold water
1 cup crabmeat or lobster
4 tablespoons tomato catsup
¼ teaspoon paprika
Worcestershire Sauce
1 tablespoon lemon juice
2 teaspoons mild vinegar
1 teaspoon olive oil
1 teaspoon salt

Pour cold water in bowl and sprinkle gelatin on top of water. Place bowl in or over boiling water and stir until gelatin is dissolved. Add catsup, lemon juice, fish and other seasonings. Turn into trays of refrigerator or freeze in paper cups or individual molds in trays. Garnish with strips of pimento or cucumber slices. Raw oysters may be substituted for the crabmeat. 6 servings.

SOUR CREAM DRESSING

Mrs. Mary McPherson

1 cup dairy sour cream
¼ cup fresh lemon juice
½ cup salad oil
2 tablespoons prepared horse radish
1 teaspoon paprika
1 teaspoon whole dill seed
2 tablespoons drained capers (optional)
½ teaspoon freshly ground pepper

Combine all ingredients and mix well.
Stir before using.

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